Pier Jahreszeiten
RESTAURANT VIER JAHRESZEITEN

Fresh regional "Markeruper" Goose & Duck specialities

Goose Menu

Essence Confit dumplings | Marinated dried fruits

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Cured roast goose breast

Quince | Truffle buttered noodles

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Roast goose breast & leg Sauce | Apple red cabbage | Potatoes

63

Cured duck breast Two kinds of chestnut Rose hip ketchup Lamb's lettuce	16
Essence of goose Confit dumplings Marinated dried fruits	- 11
Smoked roast goose breast Quince Truffle buttered noodles	19
Roasted goose of breast & leg Sauce Apple red cabbage Boiled potatoes	39
Duck roast of breast & leg Sauce Brussels sprouts Potato dumplings Herb breadcrumbs butter	29

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Crème brûlée of goat's cheese Pumpkin green cabbage salad | Meadow herbs

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Cream of pumpkin soup
Roasted prawns | Paprika | Kernel oil

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Roasted beef filet
Coffee gravy | Chervil root | Cherry tomatoes | Potatoes

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Elderberry & Chocolate
Elderberry sorbet | Chocolate mousse | Hot elderberry soup

4 courses Wine flight	59 16
3 courses	49
Wine flight	12

(each selection includes a main course and a dessert)

Starters

Smoked duck breast	16
Two kinds of chestnut Rose hip ketchup Lamb's lettuce	
Salmon trout – tatar and roasted	16
Colourful beets Cream of horseradish	
Crème brûlée of sheep's cheese	15
Pumpkin green cabbage Meadow herbs	

Soups

Veal-sage ravioli Sauteed cabbage	11
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Cream of pumpkin soup Roasted prawns Paprika Kernel oil	11
Essence of goose Confit dumplings Marinated dry fruits	11

Fish

"Premium fish platter 1896" Filets of sole Cutlets of turbot Cheeks of monkfish Roasted king prawns Seasonal vegetables Parsley potatoes Romaine salad served in sour cream	for 2 people	69
Pike-perch filet fried on the skin Cauliflower fried and as a cream Semi-dried tomatoes Potato gratin		24
Codfish, pork belly & North Sea shrimps Cream of turnip Beets Kale Potato puree		29
Meat		
Pink-roasted breast of duck Blackberries Gravy Pointed cabbage Qui cabbage	iche of pointed	25
Braised veal cheeks Port wine sauce Ratatouille Fennel cream	Baby potatoes	25
Grilled filet of beef Coffee gravy Chervil root Cherry tomatoes	Potatoes	29
Please contact our service team regarding allergens and	d additives!	

Vegetarian

Ribbon noodles Roasted wild mushrooms Cream of herbs	19
Two kinds of chervil root Gooseberries Potatoes Rapeseed sea buckthorn oil	17
Dessert	
Elderberry & chocolate Elderberry sorbet Chocolate mousse Hot elderberry soup	11
Pumpkin sorbet Preserved plums Oberndorf sour cream	11
Sea buckthorn ice cream Peach tart Marinated apples	11
Rid's menu	
includes a small scoop of ice cream with a lollipop as a dessert	
Fish & Chips Fried filet of fish French fries Sour cream dip	10
Schnitzel & potatoes Loin of pork Peas & carrots Mashed potatoes	10
Pasta & sauce Ribbon noodles Tomato sauce Parmesan	9